



FREEZER

MODELS RC15P, RC32P, RC52P

HANDBOOK

Electrical Requirements

We recommend that this appliance is connected to the mains supply via a suitable switched socket, in a readily accessible position.

All Hotpoint appliances come complete with a fitted plug. The plug on your freezer has a 13A fuse. If the plug does not fit your sockets, a new plug can be fitted. Cut off the old plug and throw it away (DO NOT insert it into a socket elsewhere, as this could cause a shock hazard).


WARNING: THIS APPLIANCE MUST BE EARTHED

IMPORTANT: Fitting a different plug -

The wires in the mains lead are coloured in accordance with the following code:

Green and Yellow	- Earth
Blue	- Neutral
Brown	- Live

If you fit your own plug, the colours of these wires may not correspond with the identity markings on the plug terminals. This is what you have to do:

Connect the green and yellow (Earth) wire to the terminal coloured green and yellow or marked 'E' or with the symbol 

Connect the blue (Neutral) wire to the terminal coloured black or marked 'N'.

Connect the brown (Live) wire to the terminal coloured red or marked 'L'.

In the event of replacing a fuse in the plug supplied, a 13A ASTA approved fuse to BS1 362 must be fitted. With alternative plugs a 15A fuse must be fitted either in the plug or adaptor or in the main fuse box.

If the plug is the moulded on type, the fuse cover must be refitted when changing the fuse. In the event of losing the fuse cover, the plug must not be used until a replacement fuse cover has been obtained and fitted. A new fuse cover is available from your nearest Hotpoint parts centre or your Electricity Company. Identify a correct replacement by comparing colour coding or markings on the base of the plug.

Mains Lead Replacement

If the mains lead on your freezer needs replacing at any time, a special lead is available from your nearest Hotpoint Service Office (see Back Cover). A charge will be made if you have damaged the existing lead or require a longer lead.

WARNING: HOW TO AVOID ACCIDENTS TO CHILDREN - DO NOT ALLOW CHILDREN TO PLAY WITH THE FREEZER OR TAMPER WITH THE CONTROLS. WHEN DISCARDING AN OLD FREEZER, BE CERTAIN TO MAKE THE LOCK UNUSABLE. IF POSSIBLE, REMOVE THE DOORS AND DISCARD SEPERATELY. DO NOT ATTEMPT TO STAND ON TOP OF YOUR FREEZER,IT IS NOT DESIGNED FOR SUCH USE AND YOU COULD INJURE YOURSELF OR DAMAGE THE FREEZER BY SUCH ABUSE.

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Disposal notes:

The packaging is designed to protect the appliance and individual components during transport and is made of recyclable materials.

Corrugated board/board

Moulded polystyrene (foamed, CFC-free polystyrene).

Polythene bags and sheets

Wood

Polypropylene straps

Keep packaging materials away from children - polythene sheets and bags can suffocate.

Please return packaging material to your nearest official collection point so that the various materials can be reused or recycled as far as possible.

Ensure that the refrigerant circuit is not damaged before the appliance that is no longer needed is taken away for disposal. In this way the refrigerant will not escape into the environment.

Exact details of the refrigerant used can be found on the type plate. The heat insulator is PU with Pentane.

Information on collection dates or collection points can be obtained from the waste disposal authorities or local council.

Technical Safety

The refrigerant R600a is environmentally friendly but flammable, take care not to damage the refrigerant circuit pipes. If refrigerant does escape, immediately ensure that the area is well ventilated.

Do not use electrical appliances; i.e ice makers, inside the appliance.

In the event that the appliance is damaged, contact the supplier immediately before connecting to the mains.

To guarantee safe operation, ensure that the appliance is set up and connected as described in these operating instructions, and that Hotpoint service dept. only carries out any repairs and work on the appliance.

Retention of the Instruction Book

This Instruction Book must be kept handy for reference as it contains important details on the safe and proper use of the appliance.

If you sell or pass the appliance to someone else, or move house and leave it behind, make sure this Book is also provided so the new owner can become familiar with the appliance and safety warnings.

Installation

Choosing a Location

The freezer should be placed in a dry, ventilated room and never close to a radiator or other sources of heat, as this will increase the power consumption unnecessarily.

Please make sure that the freezer is installed on a level surface and in a position providing adequate air circulation to the sides and rear of the freezer, also make sure the lid can be opened fully.

If the freezer is installed on a thick pile carpet it should be elevated to ensure free air circulation underneath.

The freezer should not be positioned where it will be affected by draughts or dampness.

The siting of freezers in unheated outhouses or garages may, in cold weather, give rise to condensation forming on the outer surface of the freezer. This is no way due to faulty operation of the freezer and will disappear with warmer weather.

Remove condensation with a clean, dry cloth.

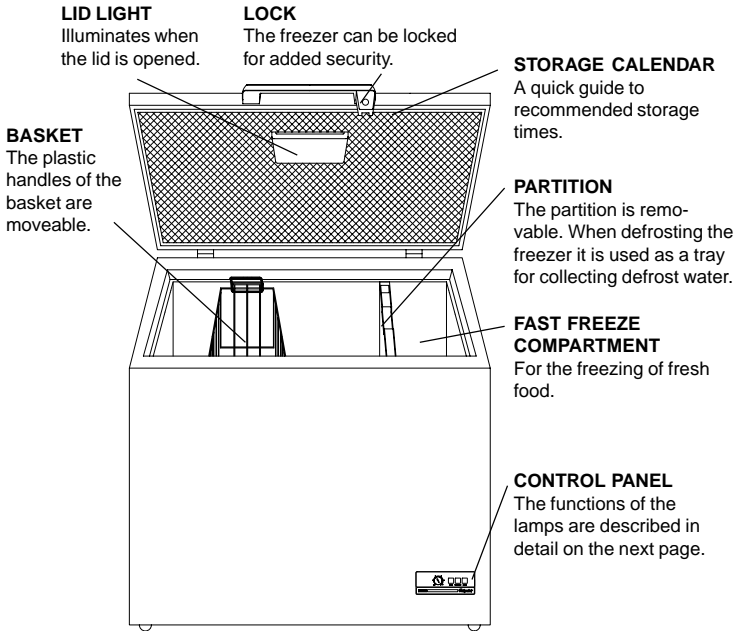
If placed in a garage or outside location it is recommended that a coating of wax polish be applied to the outside of the freezer.

Before Using your Freezer

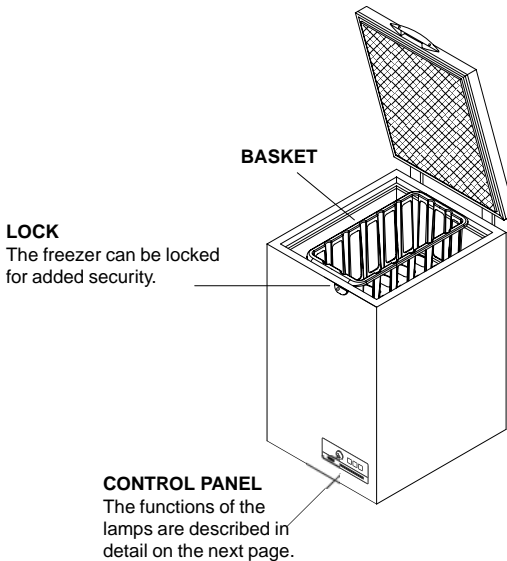
It is recommended that you clean both the inside and the outside of the freezer before using it for the first time. Use lukewarm water and a little bicarbonate of soda; 1 teaspoon to 1.2 litres of water.

NOTE: The freezer should be allowed to stand for 2-3 hours, to allow the system to settle, before it is turned on for the first time.

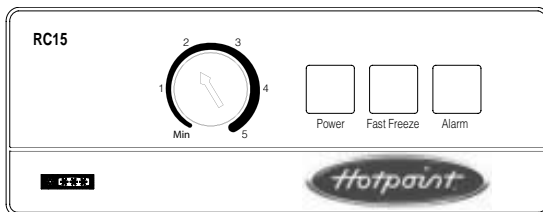
Features RC32P and RC52P



Features RC15P



The Control Panel



The Controls

Freezing and Storing Fresh Food

Food to be fast frozen should be placed with as much contact to the interior walls of the freezer as possible. Avoid placing unfrozen food in contact with frozen food. **Remember to switch off the Super Freeze switch when the quick freezing is completed.**

Thermostat

The thermostat, located at the front of the freezer can be adjusted from minimum cold (1) to maximum coldest (5) using the thermostat control knob. A normal storage temperature of -18°C is recommended for most foods.

Temperature Control

This is obtained by positioning the thermostat control knob to setting 2. This setting may have to be varied depending upon the frequency of opening and closing the lid and for a room temperature in excess of 25°C (77°F).

To prevent children from changing the position of the thermostat control knob it is necessary to use a coin or similar object to turn the knob.

Power 'ON' Indicator Light (green)

This light remains illuminated as long as the freezer is connected to the electricity supply.

Fast Freeze switch

Fast freezing of fresh food is important if the quality is to be preserved.

Switch on the FAST FREEZE switch 24 hours before introducing fresh food into the cabinet. For small amounts, up to 4 kilos, the FAST FREEZE switch need only be switched on 4 hours before the food is introduced.

When the freezer is in the FAST FREEZE mode, the switch will glow yellow. FAST FREEZE conditions have been reached when the thermometer indicates -22°C or colder.

Warning light (red)

This light glows to warn of a rise in temperature. However, the lamp may glow temporarily if you are trying to fast freeze too large a quantity of fresh food.

Loading the Freezer

When loading your freezer with fresh food, place the food in contact with the walls of the freezer. If necessary, the food may be placed between the already frozen food and the cabinet walls.

Remember...

- To prepare the food correctly before fast freezing.
- Different foods need different preparation (see 'Guide to Home Freezing' see page 11)
- Squeeze all air out of freezer bags before closing/sealing.
- Do not Fast Freeze too much food at any one time. If you need to Fast Freeze a large quantity of food, store the food in your refrigerator and carry out the freezing in batches.
- Do not freeze hot food. By allowing food to cool before freezing the duration of fast freezing will be reduced and the freezer will use less energy to obtain the correct storage temperature.

Storage

Pre-packed commercially frozen food should be stored in accordance with the frozen food manufacturer's instructions. Place the packets of frozen food into the freezer as soon after purchase as possible. Carefully follow any instructions on the packet referring to storage times. The storage life of frozen foods vary and the recommended storage times should not be exceeded. The instructions regarding the care of frozen foods should be followed when defrosting the freezer.

Defrosting RC32P and RC52P

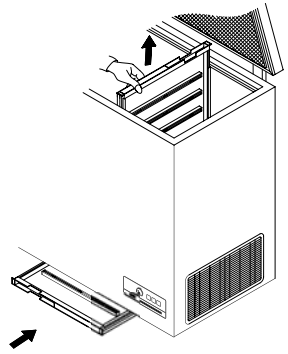
WARNING! Never use electrical heaters for defrosting.

Moisture in the air and food cause an accumulation of frost inside the freezer. A thin frost layer will not affect the performance of the freezer and can be removed with a plastic scraper.

WARNING! DO NOT use a knife or other sharp metal objects.

Defrost the freezer when the frost layer is 3-4mm thick, using the following method:

- Disconnect the freezer from the power supply.
- Empty the freezer, wrap the frozen food in a blanket or layers of paper and store in a cool area.
- Remove the partition and use it to collect the defrost water.
- Place the partition under the defrost outlet (see illustration).
- Remove the drain plug situated on the interior floor of the freezer.
- The defrost water will then be collected in the partition.
- You can place a bowl of hot water inside the freezer to speed defrosting.
- Clean the freezer throughout when the frost has been removed and dry thoroughly.
- Replace the drain plug and the partition.
- Reconnect to the power supply and switch 'ON'. Switch on the FAST Freeze switch.
- (The red warning light will illuminate until the internal temperature is below -18°C).
- Unwrap and return the frozen food to the freezer. Remember to turn off the FAST Freeze switch when the warning light goes out.



Defrosting RC15P

Moisture in the air and food cause an accumulation of frost inside the freezer. A thin frost layer will not affect the performance of the freezer and can be removed with a plastic scraper.

WARNING!... Never use a knife or other sharp metal objects.

Defrost the freezer when the frost formation is 3-4 mm thick, using the following method:

1. Disconnect the freezer from the power supply.
2. Empty the freezer and place the frozen food in a cool area and wrap in layers of paper to prevent an undue rise in the temperature.
3. You can place a bowl of hot water inside the freezer to speed defrosting.
4. Clean the freezer throughout when the frost has been removed, and dry thoroughly.
5. Switch on the power supply. Switch on the FAST freeze switch. The red warning light will illuminate until the internal temperature is below -18°C .
6. Reload the freezer with the frozen food. Remember to return the FAST freeze switch when the alarm warning goes off.

Cleaning

Disconnect the freezer from the power supply. Clean both the inside and the outside of your freezer. Use lukewarm water containing a little bicarbonate of soda (1 teaspoon to 1.2 litres of water).

Never use any household cleaner or detergent, abrasive powders or wax polish. These not only damage the surfaces but also leave a smell within the freezer.

Dry thoroughly, reconnect to the power supply and switch "ON". Make sure all switches are set correctly.

If the freezer is to be left unused for long periods, switch off and disconnect from the power supply. Remove all foods and follow the defrosting instructions.

NOTE: Leave the lid open to prevent the accumulation of odours.

Power Failure

A brief power failure will not affect your frozen food, although it is advisable to keep the lid closed to prevent a rise in temperature.

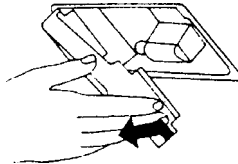
In the event of the power failure lasting longer than 12 hours, the frozen food should be checked before the power is reconnected to make sure it has not defrosted.

Interior Light does not come on

(Not fitted to all models)

The bulb has burnt out. To change the bulb, disconnect the freezer from the electricity supply, remove the lamp cover and replace the bulb (15W, 220-240V, E 14 base).

Replace the cover, plug in and switch on.



Important Safety Information

The freezer must only be used for its intended purpose, which is for the freezing and storage of domestic foodstuffs.

Please read the following information, it is provided in the interest of your safety:

- If you are discarding an old freezer with a lock or catch fitted to the lid, ensure that the freezer is left in a safe condition to prevent children getting trapped inside.
- **DO NOT** place carbonated or fizzy drinks in the freezer, as the container may explode when frozen.
- **DO NOT** store explosive substances in the freezer eg. gas containers.
- **DO NOT** refreeze food once it has thawed out.
- **DO NOT** alter or modify the design specifications of the freezer in any way.
- **DO NOT** attempt to carry out any repair on the freezer yourself; any servicing or maintenance must only be undertaken by a suitably qualified person.
- **DO NOT** consume water ices directly from the freezer, allow to warm slightly before consumption.
- **DO** unplug the freezer at the mains before carrying out any cleaning or maintenance.
- **DO** allow the freezer to stand for 2-3 hours before it is turned on for the first time, to allow the system to settle.
- **DO** take care when moving the freezer, as it is heavy.
- **DO** follow the food manufacturer's storage recommendations as indicated on the packaging.
- **DO** allow adequate ventilation to the freezer as failure to do so could result in reduced performance or premature component failure.
- **ALWAYS** lock the freezer and keep the key in a place inaccessible to children.

Troubleshooting

Please check the following before calling your service dealer.

- Is the plug in the plug socket?
- Has the fuse blown?
- Is there a power failure?
- Is the setting of the thermostat knob correct? (see 'Controls' page 6)
- Is the freezer placed too close to a heat source? (see 'Choose a Location' page 4)
- Is there a thick layer of frost on the internal walls? (see 'Defrosting' page 8)

If the compressor makes repeated attempts to start without result, then turn off the electricity supply for about 20 minutes and then try again.

DO NOT try to repair the freezer yourself.

If after following these instructions, you are still having problems, contact your nearest Hotpoint Service office (see Back Cover). You will need to have the following information on hand when calling:

- Your name, address and postcode.
- Your telephone number.
- Clear and concise details of the fault.
- The model number and serial number.
- The date you purchased it and where from.
- Details of any Extended Warranty etc.

Guide to Home Freezing

Recommended duration of storage for various foods.

Meat and Poultry

Meat can be frozen in various ways. Do not freeze too large pieces as this will ruin the quality of the meat.

Beef	raw, joint	6-8 months
Roastbeef	raw or roasted	10-12 months
Beefsteak	raw	10-12 months
Fillet	raw, joint or steak	6 months
Goose	raw, whole, cleaned	6 months
Hare	raw, skinned, cleaned	12 months
Chicken	raw, cleaned	6 months
Turkey	raw, cleaned	6 months
Rabbit	raw, skinned, cleaned	12 months
Lamb	raw	6-12 months
Liver	raw or stewed	6-8 months
Kidney	raw	4 months
Cutlets	raw pork	3 months
	veal	10-12 months
	venison	12 months

Fish and Seafood

Fish can be frozen in various ways.

Perch	raw, cleaned, whole or fillet	8 months
Trout	raw, cleaned, whole or fillet	4-6 months
	smoked	1 month
Lobster	boiled	3 months
Salmon	raw, cleaned, whole or fillet	3 months
	smoked	2 months
Turbot	raw, cleaned	6 months
Herring	raw, cleaned	3 months
Cod	raw, cleaned, whole or fillet	8-12 months
Eel	raw, cleaned	3 months
	smoked	1 month

Ready Prepared Food

It is both practical and economical to freeze. Remember that the duration of storage depends on the fat contained in the food.

Bouillon	6 months
Fish, boiled	10-12 months
Fish dish or soup	4-6 months
Vegetable dish	6 months
Hamburger	3-6 months
Stew	6 months
Forcemeat dish	3-4 months
Pizza	3-4 months

Fruits and Berries

Orange	squeezed	12 months
Apricot	washed, sliced	12 months
Bilberry		12 months
Grape	in bunch	12 months
Apple	peeled, pips removed, cut into halves	12 months
Rhubarb		12 months
Plum	stone removed, cut into halves	12 months

Vegetables, Mushrooms and Spices

Most vegetables can be frozen.

Aubergine	12 months
Cauliflower	10-12 months
Broccoli	10-12 months
Beans	12 months
Dill	10-12 months
Kale	12 months
Corncob	12 months
Peppers	12 months
Horseradish	12 months
Parsley	12 months
Beetroot	12 months
Celery	12 months
Spinach	12 months
Peas	12 months
Mushrooms	10-12 months

Bread and Pastry

Bread can be frozen both whole and sliced. Remember that the duration of storage depends on the fat contained in the bread and pastry.

Rye bread	6 months
White bread	3-6 months
Pastry	3 months
Biscuits	3 months

Food that should not be frozen

Avocado
Banana
Marmalade
Tomato
Egg
Radish
Lettuce
Sauerkraut
Omelette

Guarantee

“Satisfaction guaranteed or your money back”

We give you a unique ‘satisfaction guaranteed’ promise - **valid for 90 days** - after you have purchased your Hotpoint appliance. If there is a technical problem simply call Hotpoint Repair service or visit our web-site at www.theservicecentre.co.uk and where necessary, we will arrange for an engineer to call. If the technical problem is not resolved under this guarantee, **we will replace your machine or, if you prefer, give you your money back.**

All Hotpoint appliances carry a fully inclusive 12 month parts and labour guarantee as well as free replacement parts for the first 5 years (except microwaves, selected integrated appliances and cooker hoods, which have a one year guarantee) provided that they are fitted by a Hotpoint engineer.

Guarantee terms and conditions

Your guarantee is only applicable in the United Kingdom or Republic of Ireland and is subject to the following provisions that your appliance:

- ◆ Has been installed and used correctly in accordance with this instruction booklet.
- ◆ Has been used solely for domestic purposes and is located on domestic premises (ie. not for commercial or trade use).
- ◆ Has been properly connected to a suitable electrical supply voltage as stated on the appliance rating plate.
- ◆ Has not been subject to misuse, accident, modified or repaired by anyone other than one of our own service engineers.



For pre purchase information on any other Hotpoint product call: 08701 50 60 70
or visit: www.hotpoint.co.uk



Recycling & Disposal Information

As part of Hotpoint’s continued commitment to helping the environment, Hotpoint reserves the right to use quality recycled components to keep down customer costs and minimise material wastage.

Please dispose of packaging and old appliances carefully. Old refrigerant and oil must be disposed of in a safe and environmentally friendly manner, using suitably qualified personnel.

To minimise risk of injury to children, remove the door, plug and cut mains cable off flush with the appliance. Dispose of these parts separately to ensure that the appliance can no longer be plugged into a mains socket, and the door cannot be locked shut.

After Sales Service

“No company is better positioned to offer an after sales service on a Hotpoint appliance than us - the manufacturer”

As part of our commitment to you, all Hotpoint appliances have the added benefit of a fully inclusive parts and labour guarantee for the first 12 months. In addition to this you also have the advantage of **free replacement parts for the first 5 years** when fitted by a Hotpoint engineer. When the 12 months parts and labour guarantee expires we offer the following after sales service options:

Repair Service and Information Help Desk

UK: 08709 066066

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the Model number and the Serial number of your appliance (see USEFUL ADVICE SECTION for rating plate position).

Available 364 days a year with a fast, effective and value for money service. We have the largest white goods repair service in the UK with over 1200 of our own fully trained engineers. All repairs include a parts and labour guarantee for 12 months from the date of the repair.

If you require any information or have any questions about your appliance, our operators are on hand with help and advice.

All this ensures that you will receive the best available after sales service possible.

Extended Warranties

UK: 08709 088 088

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

- ◆ Whether you have just one or a number of Hotpoint appliances in your kitchen, we offer two service cover plans to give you total peace of mind.
- ◆ Repair Protection Plan - FREE service repairs for a single Hotpoint appliance during the period of cover.
- ◆ Kitchen Cover - FREE service repairs for all your Hotpoint appliances less than 8 years old.

Genuine Parts and Accessories

UK: 08709 077 077

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

A wide range of genuine parts and accessories are available from our hotline or through our web site.

Genuine parts and accessories, extended warranties and service repairs are all available on our web-site at:



www.theservicecentre.co.uk



A large rectangular frame containing 20 horizontal lines, intended for writing.

Key Contacts

After Sales Service

Over 1200 trained specialists, directly employed by us, ensure that you can have complete confidence in both the appliances and services we offer.



Repair Service and Information Desk

UK: 08709 066 066

(Open 8 to 8 Mon - Fri, 8 to 6 Sat, 10 to 4 Sun & Bank Holidays)

www.theservicecentre.co.uk

Republic of Ireland: 1850 302 200

Note: Our operators will require the following information:

Model number:

Serial number:

See USEFUL ADVICE SECTION for rating plate position

Extended Warranties

UK: 08709 088 088

(Open 8 to 8 Mon - Sun)

www.theservicecentre.co.uk

Republic of Ireland: 1850 502 200

Genuine Parts and Accessories

UK: 08709 077 077

(Open 8-30 to 5-30 Mon - Fri & 9 to 12 Sat)

www.theservicecentre.co.uk

Republic of Ireland: (01) 842 6836

General Domestic Appliances Limited, Morley Way, Peterborough, PE2 9JB.